

## Bergner Click & Cook Set of 3 Pans

# Bergner Click & Cook Set of 3 Pans Instruction Manual

Models: 20 cm, 22 cm, 26 cm Frying Pans with Removable Handle

## 1. PRODUCT OVERVIEW

The Bergner Click & Cook pan set offers a versatile cooking solution designed for modern kitchens. This set includes three frying pans of varying sizes (20 cm, 22 cm, and 26 cm) and a multi-purpose removable handle. The pans are constructed from pressed aluminum with a non-stick marble coating on the interior and a high-temperature resistant black enamel exterior. Their design allows for stackable storage, optimizing kitchen space.

These pans are compatible with all types of cooktops, including induction, gas, and electric. They are also oven-safe when the handle is removed, and refrigerator-safe for convenient food storage. For ease of cleaning, the pans are dishwasher safe.

## 2. COMPONENTS INCLUDED

- 1 x 20 cm Frying Pan
- 1 x 22 cm Frying Pan
- 1 x 26 cm Frying Pan
- 1 x Multi-purpose Click & Cook Removable Handle



*Image 2.1: Top view of a Bergner Click & Cook frying pan, highlighting the non-stick interior.*

## 3. SETUP AND FIRST USE

### 3.1 Unpacking and Initial Cleaning

1. Carefully remove all pans and the handle from their packaging.
2. Wash all pans thoroughly with warm soapy water and a soft sponge before first use. Rinse completely and dry.
3. Condition the non-stick surface by lightly rubbing a small amount of cooking oil over the entire interior surface with a paper towel. Heat the pan over low heat for 30 seconds, then let it cool and wipe off any excess oil. This step helps maintain the non-stick properties.

### 3.2 Attaching and Detaching the Handle

The Click & Cook system features a removable handle for versatile use and compact storage.

- **To Attach:** Align the handle mechanism with the attachment point on the pan. Press the handle firmly onto the pan until you hear a "click" sound, indicating it is securely locked. Ensure the handle is stable before lifting or moving the pan.
- **To Detach:** Locate the release button or lever on the handle. Press or slide it according to the design, then gently pull the handle away from the pan. Always ensure the pan is on a stable surface and not hot when detaching the handle.



Image 3.1: Bottom view of a Bergner Click & Cook pan with the handle attached, illustrating the secure connection and induction base.

## 4. OPERATING INSTRUCTIONS

### 4.1 Cooktop Compatibility

These pans are designed for use on all heat sources:

- **Induction Cooktops:** The pan base is specifically designed for efficient heat transfer on induction surfaces.
- **Gas Cooktops:** Ensure the flame size does not extend beyond the base of the pan to prevent damage to the exterior finish and handle (if attached).
- **Electric Cooktops:** Match the pan size to the burner size for optimal performance.

### 4.2 Oven Use

The pans are oven-safe. **Always remove the Click & Cook handle before placing the pan in the oven.** The handle is not designed for high oven temperatures. Use oven mitts when handling hot pans from the oven.

### 4.3 Cooking Tips

- Use low to medium heat for most cooking tasks. High heat can damage the non-stick coating over time and is rarely necessary due to the pan's efficient heat distribution.
- Always use a small amount of oil or butter to enhance cooking performance and protect the non-stick surface.
- Use silicone, wooden, or heat-resistant plastic utensils to avoid scratching the non-stick coating. Metal utensils are not recommended.
- Avoid cutting food directly in the pan with sharp objects.

## 5. CARE AND MAINTENANCE

## 5.1 Cleaning

- Allow pans to cool completely before washing. Sudden temperature changes can cause warping.
- The pans are dishwasher safe. For best results and to prolong the life of the non-stick coating, hand washing with warm soapy water and a soft sponge is recommended.
- Do not use abrasive cleaners, steel wool, or scouring pads, as these can damage the non-stick surface and exterior finish.
- For stubborn food residue, soak the pan in warm soapy water for a short period before cleaning.

## 5.2 Storage

Thanks to the removable handle, these pans are designed for stackable storage. Place a soft cloth or pan protector between stacked pans to prevent scratching the non-stick surface.

# 6. TROUBLESHOOTING

## 6.1 Pan Not Heating on Induction Cooktop

Ensure the pan is centered on the induction burner. Some induction cooktops have minimum pan size requirements; verify the pan size is appropriate for the burner being used. While the pans are induction compatible, an uneven or warped base (often caused by rapid temperature changes) can affect contact and heating efficiency. Always allow pans to cool gradually.

## 6.2 Food Sticking

Even with a non-stick coating, food can stick if the pan is not properly preheated, if too little oil is used, or if cooking at excessively high temperatures. Ensure the pan is clean and re-seasoned if necessary. Avoid using metal utensils that can scratch and degrade the non-stick surface.

## 6.3 Handle Feels Loose

Ensure the handle is fully engaged and clicked into place. If it consistently feels loose after proper attachment, inspect the locking mechanism for any damage or debris. Do not use the handle if it feels unstable.

# 7. SPECIFICATIONS

<b>Material</b>	Pressed Aluminum
<b>Coating</b>	Non-stick Marble Interior, High-temperature Resistant Black Enamel Exterior
<b>Pan Sizes Included</b>	20 cm, 22 cm, 26 cm Frying Pans
<b>Handle Material</b>	Aluminum (Removable)
<b>Cooktop Compatibility</b>	Induction, Gas, Electric
<b>Oven Safe</b>	Yes ( <i>without handle</i> )
<b>Dishwasher Safe</b>	Yes
<b>Free From</b>	Bisphenol-A (BPA), PFOA
<b>Utensil Compatibility</b>	Silicone, Wooden

**Approximate Item Weight**

1.7 Kilograms (for the set)



*Image 7.1: Close-up of the pan's base, demonstrating its induction compatibility.*

## **8. WARRANTY AND SUPPORT**

This product comes with an EU Spare Part Availability Duration of 2 years. For specific warranty details, claims, or technical support, please refer to the manufacturer's official website or contact Bergner customer service directly. Keep your purchase receipt as proof of purchase.

